

Article: Chocolate half easter eggs (white chocolate) – 17,5cm

Delivery form: 1,2 kg/8 unites

Shelf life: 12 Month (s) after production date.

Typical composition: sugar 46,5%; cocoa butter 29,5%; whole milk powder 23,5%; emulsifier: soya lecithin <1%; natural vanilla flavouring <1%.

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	570 kcal	SUGARS (MONO+DISACCHARIDES)	54,6 g
TOTAL FAT	36,1 g	DIETARY FIBRE	0 g
SATURATED FATTY ACID	21,8 g	TOTAL PROTEIN	6 g
AVAILABLE CARBOHYDRATES	55 g	SALT	0,21 g

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5.000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMES	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	29,8 %	+/-1,5
Dry fatfree cocoa solids	22,8 %	+/- 1
Milkfat	6,3%	+/-0,5

Ionization

The product does not contain ingredients subjected to ionization.

GMO Declaration of Conformity

All the raw materials used for the manufacture of its food products:

- come from a non-GMO source;
- fully comply with European regulations in this area: EC / 1829/2003 and EC / 1830/2003 (applicable from 19/04/2004) with regard to the marketing and labeling of GMO products.

Storage conditions:

Store in a clean, dry, and odorless room.

Storage temperature: 12-20 ° C.